

Food Safety Information



TEN TIPS FOR FOOD SHOPPERS

In order to encourage food businesses to provide safe food to consumers, look out for the following when shopping for food:

1. If you are not happy with the way food is handled, sold or stored, complain to the shop manager, or City Services' Environmental Health department.
2. Always check date codes on food. Do not buy out of date food.
3. If the shop is dirty or has problems with flies or other pests, do not use it and tell City Services' Environmental Health department.
4. Do not buy food that looks old, stale or mouldy and make sure that food you get is of the same quality as the food you can see displayed.
5. Make sure your food is handled as little as possible and do not accept food which has been handled by someone with dirty hands or clothes.
6. Do not accept ready to eat 'open' food which has been handled by someone who has also handled raw food, especially raw meat, without thoroughly washing their hands in between.
7. Do not accept food served to you by someone who is smoking or eating or has just touched their mouth or hair.
8. Only buy cooked meat or cooked meat products which are kept under refrigeration. If the refrigerator has a thermometer make sure it reads 8°C or less.
9. Do not buy frozen food which is soft or defrosting.
10. Make sure food packaging is undamaged.

If in doubt, please phone Food Safety team who can be contacted on:-



01273 292161 – BARTHOLOMEW HOUSE, BRIGHTON

